

BROWN ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **17.8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	4.3 kg (76.8%)	--- %	5
Grain	Słód Castle Malting - Château Crystal®	1 kg (17.9%)	--- %	150
Grain	Słód karmelowy 200 - Viking Malt (Strzegom)	0.2 kg (3.6%)	--- %	5
Grain	Słód pszeniczny czekoladowy Weyermann®	0.1 kg (1.8%)	--- %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	10.7 %
Boil	East Kent Golding	15 g	15 min	10.6 %
Whirlpool	East Kent Golding	30 g	20 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale S-04	Ale	Dry	23 g	Fermentis Safale

Notes

- schłodzenie brzożki do temp. 16-17°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 17-18°C, dojrzewanie w temp. 19-20°C;
rozlew - poziom nasycenia 1,8-1,9 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 100-150; Cl 100-150; Alk. całkow. 75-125; RA 0-50

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